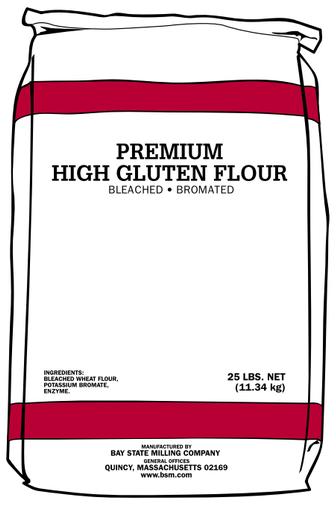
Safe Food Storage Guidelines

RECEIVING CRITERIA FOR DRY & CANNED FOOD



ACCEPT

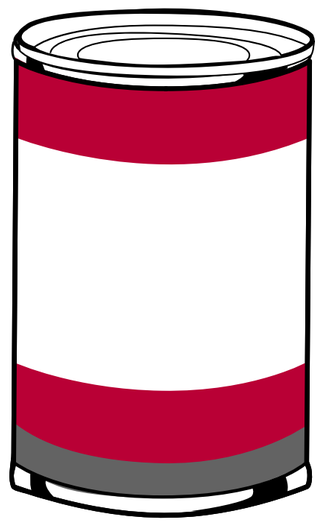
Packaging: intact and in good condition

Product: normal color, texture and odor

REJECT

Packaging: holes, tears or punctures; dampness or water stains on outer cases or inner packaging (indicates it has been wet)

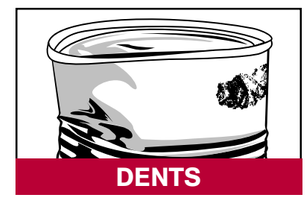
Product: abnormal color or odor, mold, or slimy appearance; contains insects, insect eggs or rodent droppings



ACCEPT

Can: intact and in good condition

Product: normal color, texture and odor

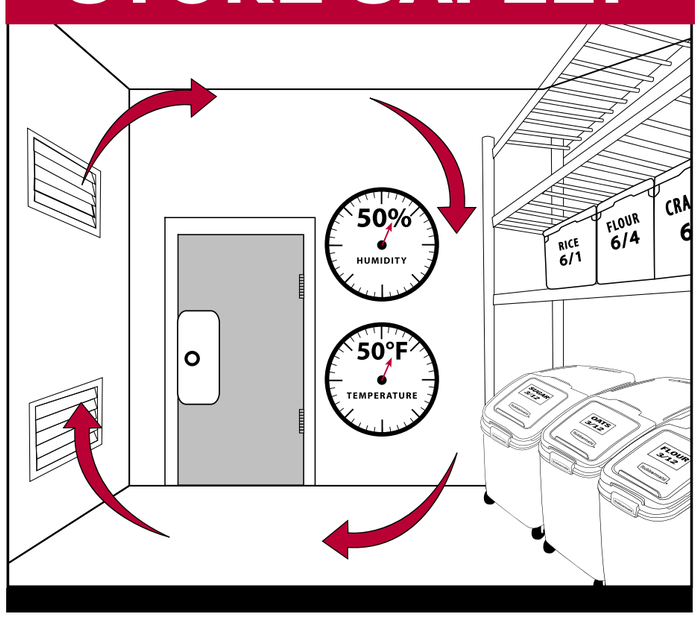


REJECT

Can: swollen ends, leaks and flawed seals, rust, dents, no label

Product: foamy, milky or has an abnormal color, texture or odor

STORE SAFELY



Acceptable Dry Storage Facility

Keep storerooms cool, dry and well-ventilated. Moisture and heat are the biggest threats to dry and canned food. The temperature should be between 50°F and 70°F (10°C and 21°C) with relative humidity at 50% to 60%.

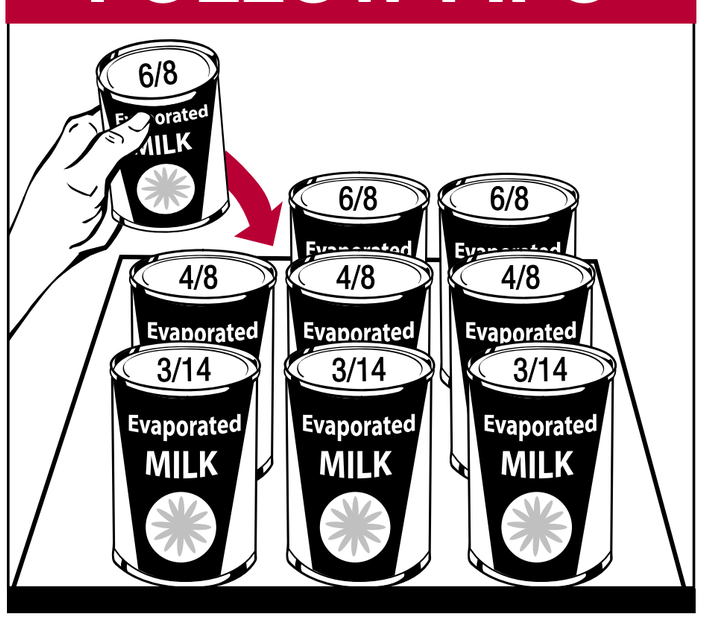
KEEP DRY FOOD OUT OF DIRECT SUNLIGHT.

DO NOT STORE CHEMICALS IN THE AREA.

STORE DRY FOODS AT LEAST 6 INCHES OFF THE FLOOR.

DO NOT STORE CLEANING EQUIPMENT IN STOREROOM.

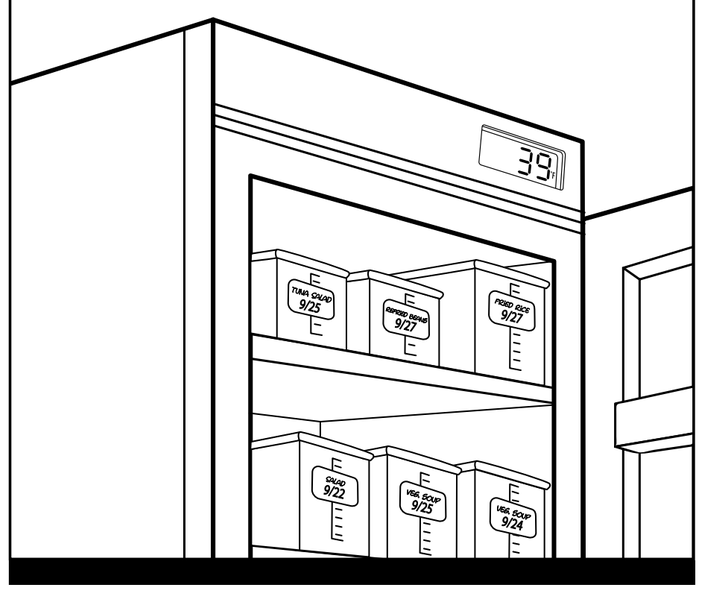
FOLLOW FIFO



First In, First Out

Food stored in front is used first. Products can be shelved so that those with the earliest use-by, expiration or preparation dates are stored in front of those with later dates.

COLD STORAGE



Safe Refrigerated Storage

Maintain proper refrigeration temperatures. Refrigeration slows the growth of microorganisms and helps keep them from multiplying to levels high enough to cause illness.

For more safe storage tips and all your storage solutions visit us online at

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05/07 CG 1M FS699
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